

When grown for fruit an average return of about 3500 nuts per acre may be obtained." (Macmillan, Handbook of Tropical gardening.) For distribution later.

CALYPTRANTHES TONDUZII. (Myrtaceae.) 34980. Seeds from San Jose, Costa Rica. Presented by Mr. Ad. Tonduz, Botanist, National Museum. "A myrtaceous fruit called Guayabillo, which yields a hard fine wood. These trees scattered throughout the praderas (country covered with meadows) are literally covered with the yellow edible fruits." (Tonduz.) For distribution later.

CARAGANA DECORTICANS. (Fabaceae.) 34989. Seeds from the Royal Botanic Gardens, Kew, England. Presented by the Director, Dr. David Prain. An Afghan shrub or small tree discovered by Dr. Aitchison in the Kurrum Valley. The bark is said to be "employed by the Afghans in the form of rings to slip over and hold the sheaths of their long knives in position in lieu of brasswork; the surface takes a good polish, and when new resembles bronzed leather." (Aitchison.) For distribution later.

CYMBOPETALUM PENDULIFLORUM. (Annonaceae.) 35039. Seeds of the ear flower from Guatemala City, Guatemala. Presented by Mr. George A. Bucklin, American Consul General. A very interesting annonaceous plant, the flowers of which when dried were used by the Aztecs to flavor their chocolate and the identity of which has but recently been discovered by Mr. W. E. Safford of this Bureau. For full account see Smithsonian Annual Report, 1910, p. 427-431. For distribution later.

CYPHOMANDRA BETACEA. (Solanaceae.) 34974. Seeds of the tree tomato from Buenos Aires, Argentina. Presented by Mr. Carlos Thays, Director, Jardin Botanico. "An evergreen semi-woody shrub, native of Peru. The egg-shaped and smooth-skinned fruit, produced in great abundance and in hanging clusters at the ends of the branches, is in season almost throughout the year, but chiefly from March to May (in Ceylon). At first greenish purple, it changes in ripening to reddish yellow. Some varieties are of a deep-purple color. The sub-acid succulent fruits are refreshing and agreeable when eaten raw, but their chief use is for stewing; they may also be made into jam or a preserve. The tree is a quick grower, and commences to bear fruit when two or three years old, remaining productive for several years." (Macmillan, Handbook of Tropical Gardening.) Mr. L. H. Bailey found that this shrub would bear the